



LITINA BARBERA D'ASTI
D.O.C. SUPERIORE
CASCINACASTLET



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LABEL

This is the only wine that carries the grower's trade mark, an ingenious, bold graphic representation of the three Cs that stand for Cascina Castlet Costigliole. A symbol of the marriage of innovation with the traditions, sound sentiments and generosity of our rural families, their love of cultivating their lands and winegrowing in particular.

NAME

Litina, in fact, was a great-aunt whose dowry brought into the family the vineyard that now bears her name.

A name proudly adopted to assert the unbroken presence of a woman's hand in the management of the firm.

VINE

Barbera grapes are gathered from this sun-drenched hillside vineyard with its more than thirty-year-old vines. About 5000 vines per hectare produce an average of 7 tonnes of grapes giving 4900 litres of wine.

HARVESTING

The grapes are picked by hand in the first fortnight of October. Carefully selected bunches are despatched for vinification without delay.

VINIFICATION

The must is allowed to ferment in contact with the skins at about 28°C for about 10 days to obtain the maximum extraction of the colouring and tannic substances. Alcoholic fermentation is immediately followed by malolactic fermentation to attenuate the acidity of the wine and give it harmony and balance.

REFINEMENT AND STORAGE

Maturation in medium-sized oak casks for about eight months is followed by the acquisition of finesse in bottle for more than one year. Litina is placed on the market in the second year after the harvest.

When stored at a constant temperature of 15°C, it will continue to develop its elegance and balance for 4-5 years.

ORGANOLEPTIC CHARACTERISTICS

A deep ruby colour that changes to garnet during maturation. Full, intense and very persistent bouquet. Litina's structure and generosity bring hints of vanilla and woodland fruits.

Warm, full-bodied dry taste that enhances all the vinosity of the vineyard. Remarkable softness and balance. Long, intense persistence.

ALCOHOL CONTENT

14,5% by volume

SERVING SUGGESTIONS AND ACCOMPANIMENTS

Best served at 18°C in wide glasses with pasta first courses (tagliatelle, ravioli) seasoned with meat or game sauces, as well as with stewed and roast meat second courses. Excellent with medium-ripe cheeses, such as toma and pecorino.